



BOCCA DI LUPO

DINNER ♦ FRIDAY APRIL 19 ♦ 2024

FRITTI ♦ FRIED

<i>Fritti Romani</i>	Rome			
Buffalo mozzarella <i>bocconcini</i>		3.5	each	X
Sage leaves & anchovy		3	each	-
<i>Baccalà</i> - home-salted cod		7	each	-
Olive stuffed with minced pork & veal		4	each	X
Courgette flower stuffed with mozzarella & anchovy	Campania	7	each	X
Fried squid, prawns, courgette & blood orange	Veneto	18	36	-

CRUDI E SALUMI ♦ RAW & CURED

Raw courgette, parmesan, anchovy & lemon	Lazio	9	18	X
Amberjack carpaccio, blood orange & rosemary	Veneto	16	32	-
Sardines in saor - pickled with raisins & pine nuts	Veneto	8	16	-
A plate of sliced speck (smoked pigs buttock)	BDL	13	26	-

PASTE E RISOTTI ♦ PASTAS & 'RISOTTI'

Rigatoni with ricotta, broad beans & basil	Lazio	8	16	X
Spinach & wild garlic <i>pansotti</i> with walnut sauce	Liguria	10	20	X
Cream of red prawn risotto	Liguria	16	32	X
Spaghetti with brown crab & datterini tomato	Veneto	13	26	-
Rabbit <i>orzotto</i> with broad beans & wild garlic	Friuli	16	32	X
Wild garlic pappardelle with venison ragú	Veneto	13	26	X

LUNCH & PRE-THEATRE

Available Monday to Friday until 6.30PM

see menu

Chefs Jacob Kenedy & Gareth Saywell

A discretionary service charge of 15% will be added to your bill

FORNO E GRIGLIA ♦ OVEN & GRILL

Grilled large langoustines with gremolata	Liguria	31	62	-
Fossil fish - bream in a sarcophagus of salt	Lazio	-	26	-
Grilled lamb pic 'n' mix, with salsa verde				
Arrosticini - lamb skewer on chilli bruschetta	Abruzzo	7	-	-
Lamb's tongue	Lazio	6	-	-
Scottaditto - grilled 'finger-burning' lamb chop	Lazio	14		-
Sweetbread & artichoke spiedini	Lazio	10	-	-
Lamb-ganega - coiled lamb sausage	Lazio	9	-	-
<i>Galletto in panzanella</i> - grilled spring chicken, garlic, peas, broad beans & baby gem	Tuscany	-	29	-
Roast suckling pig with morels, white wine & bay	Emilia	-	44	X
<i>Tagliata</i> - dry-aged rare breed beef sirloin with rosemary, balsamic, rocket & parmesan	Tuscany	see sheet		X
			90/kg	

PENTOLA O PADELLA ♦ POT & PAN

<i>Agetti</i> (monksbeard) warm, with oil & lemon	Lazio	9	-	-
Sautéed morels and wild garlic leaves	BDL	15	-	X
<i>Cannellini all' uccelletto</i> - cannellini braised with datterini tomatoes & sage	Tuscany	6	-	-
Red mullet <i>all'acqua pazza</i> (in crazy water) & surf clams	Campania	-	22	-
<i>Agnello cacio e uova</i> - lamb braised with white wine, sauce thickened with egg yolks & pecorino	Abruzzo	15	30	-

INSALATE ♦ SALADS

<i>Marinda</i> tomatoes, tropea onion & white balsamic	Sicily	11	-	-
Blood orange salad, red onion & oregano	Sicily	8	-	-
Round lettuce & fennel dressing	Rome	7	-	-

The chef today is Gareth Saywell / Your bread today was baked by Michael Bonaccorsi

GELUPO ♦ GELATO

Blood orange granita with almonds & mint	<i>Sicily</i>	-	9	-
Pistachio gelato	<i>Gelupo</i>	-	8	-
Ricotta gelato, wild strawberries & pink peppercorns	<i>BDL</i>	-	15	X

FRUTTA E DOLCI ♦ FRUIT & DESSERTS

Wild strawberries with lemon & sugar	<i>Heaven</i>	-	25	-
Sicilian cornucopia pic 'n' mix				
Chocolate & marzipan ball with rum & raisins	<i>Erice</i>	each	5	-
Blood orange	<i>Heaven</i>	each	3	-
Cannoli - with sheep ricotta, chocolate & pistachio	<i>Sicily</i>	each	7	X
<i>Cassata Siciliana</i> - layered ricotta, chocolate, marzipan & sponge cake	<i>Sicilia</i>	-	11	X
<i>Le palle del nonno</i> - 'grandpa's balls'	<i>Nonno</i>	-	9	X
Gorgonzola and La Tur cheeses with buckwheat crackers & honey	<i>Lombardy</i>	-	15	X

CAFFÈ ZUCCHERATO ♦ SWEETENED COFFEES

<i>Caffè allo zabaione</i> (with beaten egg yolks)	<i>Rome</i>		6	X
<i>Bicerin</i> (with hot chocolate & cream)	<i>Turin</i>		6	-
<i>Caffè alla nocciola</i> (egg yolks & hazelnut)	<i>Naples</i>		6	-
<i>Albertino</i> - corrected with Campari	<i>Hades</i>		7	

AL DETTAGLIO ♦ RETAIL

Bocca Cookbook £40

Gelupo Cookbook £25



BOCCA DI LUPO
Paintings by Haidee Becker

If you have any allergies, please speak to a member of staff